

## DOCUMENT RESUME

ED 115 804

95

CE 005 627

**AUTHOR** Miller, Daniel R.; And Others  
**TITLE** An Empirical Determination of Tasks Essential to Successful Performance as a Dairy Plant Worker. Determination of a Common Core of Basic Skills in Agribusiness and Natural Resources.

**INSTITUTION** Ohio State Univ., Columbus. Dept. of Agricultural Education.; Ohio State Univ., Columbus. Research Foundation.

**SPONS AGENCY** Office of Education (DHEW), Washington, D.C.  
**BUREAU NO** V0033VZ  
**PUB DATE** 75  
**GRANT** OEG-0-74-1716  
**NOTE** 24p.; For an explanation of the project, see CE 005 614-615, and for the other occupations, see CE 005 616-643

**EDRS PRICE** MF-\$0.76 HC-\$1.58 Plus Postage  
**DESCRIPTORS** Agricultural Education; Agricultural Skills; \*Food Processing Occupations; Job Analysis; \*Job Skills; \*Occupational Information; Occupational Surveys; \*Off Farm Agricultural Occupations; Tables (Data); \*Task Analysis; Vocational Education

**IDENTIFIERS** \*Dairy Plant Workers

**ABSTRACT**

To improve vocational educational programs in agriculture, occupational information on a common core of basic skills within the occupational area of the dairy plant worker is presented in the revised task inventory survey. The purpose of the occupational survey was to identify a common core of basic skills which are performed and are essential for success in the occupation. Objectives were accomplished by constructing an initial task inventory to identify duty areas and task statements for the occupation. The initial task inventory was reviewed by consultants in the field, and 175 tasks were identified. A random sample of 75 dairy plants was obtained. Data was collected utilizing employer and employee questionnaires. Thirty-three questionnaires were returned of which 30 were usable. A compilation of basic sample background information is presented on size of dairy plant, total work experience, employment at current job, and preparation as a dairy plant worker. A compilation of duty areas of work performed and work essential for the occupation is given. Percentage performance by incumbent workers and the average level of importance of specific task statements are presented in tabular form. (Author/EC)

**U.S. DEPARTMENT OF HEALTH,  
EDUCATION & WELFARE  
NATIONAL INSTITUTE OF  
EDUCATION**

**THIS DOCUMENT HAS BEEN REPRO-  
DUCED EXACTLY AS RECEIVED FROM  
THE PERSON OR ORGANIZATION ORIGIN-  
ATING IT. POINTS OF VIEW OR OPINIONS  
STATED HEREIN DO NOT NECESSARILY REPRE-  
SENT THE NATIONAL INSTITUTE OF  
EDUCATION POSITION OR POLICY**



Full Text Provided by ERIC

**AN EMPIRICAL DETERMINATION OF TASKS ESSENTIAL  
TO SUCCESSFUL PERFORMANCE AS A  
DAIRY PLANT WORKER**

**Daniel R. Miller**

**Edgar P. Yoder**

**J. David McCracken**

**Department of Agricultural Education  
in cooperation with**

**The Ohio State University Research Foundation**

**The Ohio State University  
Columbus, Ohio**

**1975**

PREPARED AS APPENDIX XXVIII

Of a Final Report

On A Project Conducted Under

Project No. V0033VZ

Grant No. OEG-0-74-1716

This publication was prepared pursuant to a grant with the Office of Education, U.S. Department of Health, Education and Welfare. Contractors undertaking such projects under government sponsorship are encouraged to express freely their judgment in professional and technical matters. Points of view or opinions do not, therefore, necessarily represent official U.S. Office of Education position or policy.

U.S. Department of Health, Education and Welfare  
U.S. Office of Education

## FOREWORD

The Department of Agricultural Education at The Ohio State University is involved in a major programmatic effort to improve the curricula in educational programs in agriculture. One product in this effort is this report of the dairy plant worker task inventory survey. The data reported were collected as part of a more comprehensive thrust designed to develop a common core of basic skills in agribusiness and natural resources.

It is hoped that the revised task inventory contained in this report will be useful to curriculum developers working for improved occupational relevance in schools. Twenty-seven additional inventories in other occupational areas are also reported from this project.

The profession owes its thanks to Daniel Miller, graduate research associate, for his work in preparing this report.

Special appreciation is also expressed to Dr. John B. Lindamood, Professor in the Department of Food Science and Nutrition at The Ohio State University, for his help in identifying the population.

J. David McCracken  
Project Director

# TABLE OF CONTENTS

	<u>Page</u>
FOREWORD . . . . .	iii
LIST OF TABLES . . . . .	v
INTRODUCTION . . . . .	1
Purpose and Objectives. . . . .	2
Definition of the Occupational Area . . . . .	2
METHODOLOGY. . . . .	2
Initial Task Inventory. . . . .	2
Initial Inventory Validation. . . . .	3
Worker Sample Selection . . . . .	3
Data Collection . . . . .	4
Data Analysis . . . . .	4
FINDINGS . . . . .	5
Description of the Sample . . . . .	5
Duty Areas of Work Performed by the Dairy Plant Worker . . . . .	8
Duty Areas of Work Essential for Successful Performance as a Dairy Plant Worker. . . . .	9
Percentage Performance and Level of Importance Ratings of Specific Tasks. . . . .	9

# LIST OF TABLES

TABLE		<u>Page</u>
I	Employee Response to the Questionnaire . . . . .	5
II	Size of Dairy Plant Where Currently Employed . .	6
III	Total Amount of Work Experience in the Dairy Products Processing Industry . . . . .	7
IV	Length of Time at Present Job. . . . .	8
	Source of Training Received as a Dairy Plant Worker . . . . .	8
VI	Percentage Performance and Average Rating of Importance of Specific Tasks . . . . .	11

## INTRODUCTION

Occupational information is needed to develop and revise vocational and technical education curricula. Teachers and curriculum developers generally determine which skills might be taught in a program based upon teacher expertise, advisory committee input, informal and formal community surveys, and/or task inventories.

The Agricultural Education Department at The Ohio State University has utilized and revised a system for obtaining and using occupational information as an effective aid in planning, improving, and updating occupational education curricula. This report presents the results of a survey of the occupation, dairy plant worker. The information contained herein may be used by curriculum development specialists, teachers, local and state administrators, and others involved in planning and conducting vocational and technical programs in agriculture.

### Purpose and Objectives

The major purpose of the occupational survey was to identify the skills which are performed and essential for success as a dairy plant worker. The specific objectives of this survey were as follows:

1. Develop and validate an initial task inventory for the dairy plant worker.
2. Identify the specific tasks performed by dairy plant workers.
3. Determine the relative importance of the specific tasks to successful employment as a dairy plant worker.

### Definition of the Occupational Area

The dairy plant worker works in milk receiving plants which process a variety of products for sale to retail outlets. The dairy plant worker helps to process incoming raw milk; operates and maintains dairy plant equipment; maintains sanitary working conditions; stores raw milk and milk products; and may be involved with specific processing functions. The dairy plant worker may be involved with clarifying, pasteurizing, and homogenizing milk and in preparing milk products such as cheeses, ice cream, and other cultured products. The specific duties of the dairy plant worker will be influenced to a large extent by the size of the operation. The dairy plant worker may also be called a dairy plant laborer or milk plant worker.

### METHODOLOGY

Objectives were accomplished by constructing an initial task inventory, validating the initial inventory, selecting a sample of workers, collecting data, and analyzing data.

### Initial Task Inventory

Duty areas and task statements for the dairy plant worker were identified by searching existing task lists, job descriptions, curriculum guides, and reference publications. Additionally, contacts with several industry personnel aided in clarifying the specific responsibilities of the dairy plant worker. All the tasks that the project staff thought to be performed were assembled into one composite list.

The initial tasks were grouped into functional areas called "Duties".

After the task statements were grouped under the proper duty areas, each task statement was reviewed for brevity, clarity, and consistency. In all, 145 task statements were included in the initial task inventory.

#### Initial Inventory Validation

After the initial task inventory was constructed, it was reviewed by ten consultants employed in dairy plants. These consultants were either managers, owners, or plant workers.

The consultants were asked to respond to the initial task list inventory by performing the following activities:

1. Indicate whether any of the tasks listed were not appropriate.
2. Add any additional tasks they believed were performed by dairy plant workers.
3. Make changes in the wording of tasks to help add clarity to the statements.

The comments from the ten consultants were pooled and revisions were made. Three new duty areas were added.

As a result of the initial task inventory review process, 175 tasks were identified.

#### Worker Sample Selection

Since the specific duties and tasks performed by individual dairy plant workers are related to the size and type of business where employed, an attempt was made to survey dairy plant workers employed in various sizes and types of dairy plants. It was not possible to secure a list of the specific names and addresses of all incumbent workers in the state. Therefore, a sample of 75 dairy plants was obtained from the records of Dr. Lindamood of The Ohio State University using a stratified random sampling approach. The strata used were type of dairy plant and geographical location.

### Data Collection

A packet of materials was sent to the plant manager of the randomly-selected dairy plants. The packet of materials included:

1. A cover letter on Ohio State University stationery.
2. An employer questionnaire printed on blue.
3. An employee questionnaire printed on yellow.
4. A stamped and self-addressed return envelope.

The manager was instructed to complete the employer questionnaire and to have a responsible dairy plant worker complete the employee questionnaire. The manager was instructed to collect the employee questionnaire and return both the employer and employee questionnaire in the stamped and self-addressed return envelope by the date specified in the cover letter.

A follow-up of non-respondents consisted of mailing a packet of materials two weeks after the initial mailing. The follow-up consisted of a packet of materials identical to the initial packet.

### Data Analysis

The 33 questionnaires which were returned were checked for completeness and accuracy by the project staff. Information from the 30 usable responses was coded on Fortran coding sheets for key punching. In addition to coding appropriate respondent background information, each specific task statement was coded as to whether it was performed (1 = Task performed by respondent; blank = Task not performed by respondent) and the level of importance of the task (3 = Essential; 2 = Useful; 1 = Not Important). The information was keypunched on IBM cards and verified by personnel at the Instruction and Research Computer Center at The Ohio State University.

The data was analyzed using the SOUPAC computer program and the facilities of the Instruction and Research Computer Center. Consultant assistance for analyzing the data was provided by personnel at The Center for Vocational Education. The SOUPAC computer analysis resulted in the computation of relative frequencies, means, and rankings for each task statement. The results of the computer analyses were printed in tabular form for ease of interpretation.

## FINDINGS

Objectives of the study resulted in the compilation of basic sample background information, the determination of tasks performed by the dairy plant worker, and the identification of tasks essential to successful performance as a dairy plant worker.

### Description of the Sample

Information regarding the performance of tasks and the importance of the tasks to successful employment as a dairy plant worker was obtained from employees in various dairy plants across Ohio.

### Response to the Survey

A total of 75 questionnaires were mailed and 33 replies were received. This represented a 44% rate of return. The response to the questionnaire is summarized in TABLE I.

TABLE I  
EMPLOYEE RESPONSE TO THE QUESTIONNAIRE

	N	Percent of All Employees In the Survey
Employees in Survey	75	100.0
Total Returns	33	44.0
Usable Returns	30	40.0
Unusable Returns	3	4.0
Nonrespondents	42	56.0

### Size of Dairy Plant

Dairy plant workers from various size dairy plants were included in the study. The number of full-time equivalent (two one-half time dairy plant workers equal one full-time equivalent) dairy plant workers employed in the firm was used as an index to assess the size of business where the worker was employed. Of the 33 questionnaires received, 30 included information regarding the size of the business. TABLE II summarizes the responses to

TABLE II

## SIZE OF DAIRY PLANT WHERE CURRENTLY EMPLOYED

Number of Plant Workers Employed in Business	N	Percent of Respondents
1-20	11	36.7
21-30	3	10.0
31-40	3	10.0
41-50	3	10.0
51 or more	10	33.3
Total	30	100.0

$\bar{X}$  number of plant workers in the business = 44.4

the question, "How many full-time equivalent dairy plant workers are employed in your business?" Eleven dairy plant workers or 36.7% were employed in firms employing 1-20 full-time equivalent dairy plant workers. Ten dairy plant workers or 33.3% were employed in firms employing 51 or more full-time equivalent dairy plant workers. The number of full-time equivalent dairy plant workers employed in the firms ranged from 4-300. An analysis of TABLE II indicates that 86.7% of the dairy plant workers were working in firms employing 1-50 full-time equivalent dairy plant workers. The average number of full-time equivalent dairy plant workers employed in the firms was 44.4.

#### Total Work Experience

Dairy plant workers with varying amounts of work experience in the dairy products processing industry were included in the study. TABLE III summarizes the responses to the question, "How many total years have you worked in the dairy products processing industry?" Ten dairy plant workers or 33.3% had 26 or more total years of work experience in the dairy products processing industry. Six dairy plant workers or 20% had from 21-25 total years of work experience in the dairy products processing industry. Five dairy plant workers or 16.7% had from six to ten years of total work experience in the dairy products processing industry. The total years of work experience in the dairy products processing industry ranged from 3-45 years. Dairy plant workers had an average of 21.8 years of total work experience in the dairy products processing industry.

TABLE III

TOTAL AMOUNT OF WORK EXPERIENCE IN THE  
DAIRY PRODUCTS PROCESSING INDUSTRY

Years	N	Percent of Respondents
1-5	4	13.3
6-10	5	16.7
11-15	2	6.7
16-20	3	10.0
21-25	6	20.0
26 or more	10	33.3
Total	30	100.0

$\bar{X}$  years in the industry = 21.8

Employment at Current Job

Dairy plant workers in the survey had spent varying amounts of time in their present job. TABLE IV summarizes the responses to the question, "How many years have you worked at your present job?" Nine dairy plant workers or 30% had worked at their present job from four to eight years. Seven dairy plant workers or 23.4% had worked at their present job from one to three years. Six dairy plant workers had worked at their present job 21 or more years. The years of work at their present job ranged from 1-45 years. Dairy plant workers had been employed at their present job an average of 13.2 years.

Preparation as a Dairy Plant Worker

Dairy plant workers obtained training for their job from various sources. TABLE V summarizes their responses to the question, "Where did you receive your training as a dairy plant worker?" Twenty-seven dairy plant workers or 90% indicated they received training on-the-job. Six dairy plant workers or 20% indicated they received training from other sources. Four dairy plant workers or 13.3% indicated they had received training by attending adult education courses.

TABLE IV  
LENGTH OF TIME AT PRESENT JOB

Years	N	Percent of Respondents
1-3	7	23.4
4-8	9	30.0
9-15	4	13.3
16-20	4	13.3
21 or more	6	20.0
Total	30	100.0

$\bar{X}$  years at present job = 13.2

TABLE V  
SOURCE OF TRAINING RECEIVED AS A DAIRY PLANT WORKER

Source	N	Percent of All Employees In The Survey
On-The-Job	27	90.0
Technical School Program	1	3.3
Adult Education Program	4	13.3
Other	6	20.0

#### Duty Areas of Work Performed by the Dairy Plant Worker

The 175 tasks were grouped under 18 duty areas. Each respondent indicated whether he performed the specific task in his current position as a dairy plant worker. The percentages of respondents performing each task were averaged for all tasks under each duty area. The mean percentage of incumbents who performed specific tasks in specified duty areas is presented in TABLE VI.

Duty areas of work in which 50% or more of the incumbent workers performed the tasks were:

1. Recording Information
2. Following General Safety Precautions
3. Receiving Raw Milk
4. Storing and Refrigerating Raw Milk and Milk Products
5. Cleaning and Sanitizing Milk Plant Equipment and Facilities
6. Homogenizing Milk
7. Separating Milk
8. Packaging Milk and Dairy Products

Duty Areas of Work Essential for Successful  
Performance as a Dairy Plant Worker

A level of importance rating was obtained for each task. The respondent could rate the task as essential, useful, or not important for successful performance as a dairy plant worker. A ranking of essential was assigned a numerical rating of "3", useful a numerical rating of "2", and not important a numerical rating of "1". The level of importance ratings for each task were averaged for all tasks under each duty area. The average level of importance ratings for the specific tasks in the specified duty areas are presented in TABLE VI.

Duty areas of work which received a 2.0 or higher level of importance rating by incumbent workers were:

1. Recording Information
2. Following General Safety Precautions
3. Receiving Raw Milk
4. Maintaining Equipment
5. Using and Maintaining Hand and Power Tools
6. Operating Dairy Plant Equipment
7. Maintaining Plant Facilities and Structures
8. Storing and Refrigerating Raw Milk and Milk Products
9. Cleaning and Sanitizing Milk Plant Equipment and Facilities
10. Clarifying Raw Milk
11. Pasteurizing Milk
12. Homogenizing Milk
13. Separating Milk
14. Packaging Milk and Dairy Products

Percentage Performance and Level of Importance  
Ratings of Specific Tasks

The percentage performance by incumbent workers and the level of importance for each specific task is also presented in TABLE VI.

It is recommended that the results for each specific task be examined by educators and others who are developing educational programs to determine curriculum content for preparing dairy plant workers. Specific tasks with a high level of performance and a high level of importance rating should be given more emphasis in the educational program than specific tasks with a low level of performance, and a low level of importance rating.

TABLE VI

11

**PERCENTAGE PERFORMANCE AND AVERAGE RATING OF IMPORTANCE\*  
OF SPECIFIC TASKS**

TASK STATEMENTS	Percent Performing	Average Level of Importance
<b>Recording Information</b>		
Record weighing information. . . . .	66	2.6
Record delays in daily receiving operation . . . . .	50	1.9
Record storage information . . . . .	59	2.5
Record temperature information . . . . .	73	2.7
<b>Mean Rating. . . . .</b>	<b>62.0</b>	<b>2.4</b>
<b>Following General Safety Precautions</b>		
Use first aid kits for minor bruises, cuts, and burns. . . . .	79	2.6
Follow safe work habits. . . . .	76	2.8
Identify potential safety hazards. . . . .	63	2.7
Store chemicals. . . . .	59	2.3
Use fire extinguishers . . . . .	59	2.7
Wear proper protective clothing. . . . .	63	2.5
Ventilate work areas . . . . .	56	2.4
Interpret information on labels and signs. . . . .	56	2.5
Use proper lifting and carrying methods. . . . .	59	2.6
Store inflammable materials. . . . .	39	2.5
Wear proper work clothes . . . . .	69	2.6
Dispose of chemical containers . . . . .	53	2.3
Adjust safety devices. . . . .	39	2.2
Install safety devices . . . . .	33	2.2
Correct potential safety hazards . . . . .	53	2.4
Remove debris from work areas. . . . .	68	2.7
Use electrical connectors and safety devices . . . . .	53	2.5
Identify safety zones around equipment . . . . .	39	2.4
Clean up chemical spills . . . . .	66	2.7
<b>Mean Rating. . . . .</b>	<b>56.9</b>	<b>2.5</b>
<b>Receiving Raw Milk</b>		
Label samples . . . . .	73	2.9
Bottle milk samples for quality control tests. . . . .	63	2.6
Determine amount of milk needed for samples. . . . .	50	2.4
Determine how often to sample milk . . . . .	59	2.4
Determine where to transfer milk . . . . .	59	2.3

\*Average rating of importance may range from 1-3 with 3 being the highest

PERCENTAGE PERFORMANCE AND AVERAGE RATING OF IMPORTANCE  
OF SPECIFIC TASKS

TASK STATEMENTS	Percent Performing	Average Level of Importance
Draw representative milk sample. . . . .	69	2.7
Dump milk. . . . .	43	2.1
Hook-up milk unloading equipment . . . . .	69	2.6
Select proper equipment for sampling milk. . . . .	63	2.5
Unload bulk tankers. . . . .	69	2.7
Unload milk cans . . . . .	26	1.4
Weigh tankers. . . . .	33	2.2
Mean Rating. . . . .	56.3	2.4
Maintaining Equipment		
Clean equipment thoroughly . . . . .	79	2.8
Grease equipment . . . . .	59	2.5
Check and replace bearings . . . . .	36	2.3
Oil equipment. . . . .	50	2.5
Replace the fusible plug in the boiler . . . . .	26	2.0
Identify the types of pumps used in a dairy plant. . . . .	39	1.8
Mean Rating. . . . .	48.2	2.3
Using and Maintaining Hand and Power Tools		
Adjust tools . . . . .	23	2.2
Clean tools. . . . .	29	2.2
Identify tools . . . . .	26	1.9
Select tools for specific jobs . . . . .	29	2.1
Store tools. . . . .	33	2.1
Use hand tools safely. . . . .	43	2.4
Use power tools safely . . . . .	36	2.4
Mean Rating. . . . .	31.3	2.2
Operating Dairy Plant Equipment		
Interpret gauge readings on equipment. . . . .	79	2.7
Adjust equipment safety devices and shields. . . . .	46	2.5
Correct potential equipment safety hazards . . . . .	53	2.5
Identify potential equipment safety hazards. . . . .	59	2.5
Install equipment safety shields and devices . . . . .	33	2.4

TABLE VI (Cont.)

13

PERCENTAGE PERFORMANCE AND AVERAGE RATING OF IMPORTANCE  
OF SPECIFIC TASKS

TASK STATEMENTS	Percent Performing	Average Level of Importance
Operate vacuum pan . . . . .	29	1.6
Operate filler . . . . .	56	2.6
Operate sterilizer . . . . .	23	1.7
Operate labeler. . . . .	33	1.9
Operate dryer. . . . .	13	1.4
Operate butter churn . . . . .	9	1.3
Operate butter packaging machine . . . . .	9	1.3
Operate truck. . . . .	39	2.0
Operate clarifier. . . . .	53	2.4
Operate pasteurizer. . . . .	66	2.8
Operate separator. . . . .	63	2.7
Operate homogenizer. . . . .	63	2.7
Operate receiving equipment. . . . .	69	2.7
Operate ice cream fruit feeder . . . . .	23	1.4
Operate ice cream packing equipment. . . . .	23	1.5
Operate ice cream freezer. . . . .	23	1.5
Mean Rating. . . . .	41.1	2.0
<b>Maintaining Facilities and Structures</b>		
Paint interior and exterior of buildings when necessary. . . . .	53	2.1
Lubricate electric motors and pumps. . . . .	39	2.3
Repair electrical cords. . . . .	29	2.2
Replace worn drive belts . . . . .	33	2.2
Reset circuit breakers . . . . .	56	2.5
Provide proper heat for buildings. . . . .	33	2.0
Replace faucets. . . . .	29	2.0
Repair broken windows. . . . .	29	2.0
Remove trash from facilities . . . . .	68	2.7
Clean-up spilled materials . . . . .	69	2.7
Check expansion joints at regular intervals. . . . .	13	1.8
Wash the filter bed. . . . .	23	1.6
Mean Rating. . . . .	39.5	2.2
<b>Storing and Refrigerating Raw Milk and Milk Products</b>		
Adjust temperatures in storage tanks . . . . .	63	2.5
Determine the time interval milk and various milk products may be stored . . . . .	59	2.5

PERCENTAGE PERFORMANCE AND AVERAGE RATING OF IMPORTANCE  
OF SPECIFIC TASKS

TASK STATEMENTS	Percent Performing	Average Level of Importance
Determine proper storage temperatures for products . . . . .	59	2.6
Recognize signs of spoilage. . . . .	66	2.6
Rotate milk and products in storage. . . . .	63	2.8
Date products placed in storage. . . . .	59	2.7
Determine the raw milk storage capacity. . . . .	63	2.4
Drain tanks. . . . .	63	2.7
Fill storage tanks . . . . .	66	2.6
Follow recommended cool-down rate for milk products. . . . .	63	2.7
Identify critical storage conditions for milk products . . . . .	59	2.6
Measure milk in tanks. . . . .	69	2.5
Store products in proper place and sequence. . . . .	69	2.7
Standardize milk and milk products according to federal and state compositional standards . . . . .	73	2.7
Mean Rating. . . . .	63.9	2.6
Cleaning and Sanitizing Milk Plant Equipment and Facilities		
Wash down work areas . . . . .	73	2.7
Evaluate the influence unsanitary conditions have on the quality of the product. . . . .	66	2.7
Follow personal health practices to reduce contamination problems. . . . .	76	2.8
Select appropriate cleaning and sanitizing materials . . . . .	69	2.6
Assemble processing equipment after cleaning and sanitizing. . . . .	69	2.8
Clean and sanitize bulk tanker . . . . .	66	2.7
Clean and sanitize milk cans . . . . .	53	2.1
Collect and pre-rinse plant equipment parts. . . . .	69	2.7
Control flies and rodents in the plant area. . . . .	66	2.7
Determine how the sanitary quality of milk is determined . . . . .	53	2.3
Determine when to clean and sanitize the equipment . . . . .	73	2.7
Disassemble processing equipment such as weigh tanks, clari- fiers, pasteurizers, homogenizers, fillers, etc. for cleaning and sanitizing . . . . .	73	2.7
Evaluate influence chlorine compounds have on dairy plant equipment metals. . . . .	53	2.3
Identify improperly cleaned equipment. . . . .	73	2.8
Identify various sources of milk contamination . . . . .	66	2.7
Prepare cleaning and sanitizing solutions. . . . .	69	2.7
Operate the clean-in-place system. . . . .	69	2.7

TABLE VI (Cont.)

15

PERCENTAGE PERFORMANCE AND AVERAGE RATING OF IMPORTANCE  
OF SPECIFIC TASKS

TASK STATEMENTS	Percent Performing	Average Level of Importance
Post-rinse plant equipment parts . . . . .	69	2.8
Sanitize the various parts . . . . .	73	2.8
Set-up the clean-in-place system . . . . .	73	2.8
Scrub parts of processing equipment. . . . .	69	2.8
Mean Rating. . . . .	67.6	2.7
Disposing of Wastes		
Discard leaking milk cans. . . . .	29	1.8
Discard spoiled milk . . . . .	59	2.5
Irrigate land with waste fluids. . . . .	13	1.0
Pre-treat floor wastes . . . . .	9	1.1
Prevent waste runoff . . . . .	26	2.0
Collect waste samples. . . . .	16	1.4
Install skimming baffle. . . . .	13	1.2
Conduct tests on waste liquids . . . . .	16	1.6
Sample wastes in proportion to flow. . . . .	19	1.5
Mean Rating. . . . .	22.2	1.6
Clarifying Raw Milk		
Check milk for complete removal of foreign particles . . . . .	39	2.3
Check temperature of milk to be clarified. . . . .	50	2.4
Determine causes of improper clarification . . . . .	36	2.1
Determine when milk should enter clarifier . . . . .	46	2.3
Mean Rating. . . . .	42.7	2.3
Pasteurizing Milk		
Determine bacterial count of pasteurized milk. . . . .	39	2.1
Determine causes of improper pasteurization. . . . .	50	2.7
Determine coliform count of pasteurized milk . . . . .	39	2.2
Determine holding time for pasteurization. . . . .	50	2.4
Determine how pasteurization conditions vary between fluid milk and other milk products. . . . .	39	2.3

PERCENTAGE PERFORMANCE AND AVERAGE RATING OF IMPORTANCE  
OF SPECIFIC TASKS

TASK STATEMENTS	Percent Performing	Average Level of Importance
Determine phosphate limits per ml. for pasteurized milk. . . .	23	2.0
Determine what pasteurization factors may affect milk flavor .	39	2.2
Direct milk to pasteurizer . . . . .	59	2.6
Follow precautions to avoid mixing of water with products or mixing one product with another. . . . .	69	2.8
Follow rapid cool-down procedures after pasteurization . . . .	59	2.7
Identify methods of pasteurization such as batch method, high temp.-short time (HTST) and ultra high temperature (UHT) . . . . .	53	2.2
Determine milk temperature for pasteurization. . . . .	63	2.5
Mean Rating. . . . .	48.5	2.4
<b>Homogenizing Milk</b>		
Check temperature of milk to be homogenized. . . . .	56	2.6
Determine causes of improper homogenization. . . . .	53	2.6
Direct milk to homogenizer . . . . .	60	2.6
Examine milk for proper homogenization . . . . .	53	2.2
Mean Rating. . . . .	55.5	2.5
<b>Separating Milk</b>		
Check temperature of milk to be separated. . . . .	57	2.6
Determine causes of improper separation. . . . .	57	2.5
Direct milk to separators. . . . .	57	2.4
Distinguish between types of cream such as whipping cream, coffee cream, etc. . . . .	50	2.1
Mean Rating. . . . .	55.3	2.4
<b>Packaging Milk and Dairy Products</b>		
Check temperature of milk or dairy product . . . . .	64	2.6
Determine causes of filling equipment failures . . . . .	57	2.6
Determine package weight . . . . .	64	2.8
Remove filled containers . . . . .	46	2.2
Replenish paper fillers. . . . .	50	2.3
Supply cartons or bottles to filling equipment . . . . .	50	2.3

TABLE VI (Cont.)

17

PERCENTAGE PERFORMANCE AND AVERAGE RATING OF IMPORTANCE  
OF SPECIFIC TASKS.

TASK STATEMENTS	Percent Performing	Average Level of Importance
Mean Rating. . . . .	55.2	2.5
Determining Milk Quality		
Determine bacteria count . . . . .	46	2.2
Determine milk content . . . . .	39	1.9
Determine total solids content . . . . .	42	2.2
Identify flavor defects in milk. . . . .	75	2.5
Identify various classes of milk . . . . .	35	1.8
Identify various grades of milk. . . . .	39	1.7
Make a methylene blue test . . . . .	21	1.6
Make a sediment test . . . . .	32	1.7
Perform acid test. . . . .	57	2.3
Perform phosphatase test . . . . .	14	1.5
Test milk for adulteration . . . . .	32	1.9
Mean Rating. . . . .	39.3	1.9
Preparing Ice Creams		
Add fruit to mix . . . . .	14	1.4
Freeze ice cream . . . . .	17	1.6
Pack ice cream . . . . .	17	1.5
Prepare (mix) ice creams . . . . .	17	1.6
Stack ice cream in hardening room. . . . .	21	1.4
Mean Rating. . . . .	17.2	1.5
Preparing Cultured Products		
Prepare buttermilk . . . . .	46	1.9
Prepare cheese . . . . .	21	1.4
Prepare cottage cheese . . . . .	25	1.5
Prepare yogurt . . . . .	14	1.4
Mean Rating. . . . .	26.5	1.6